

IN THE CLAIMS:

Please amend the claims as follows:

Claim 1 (Original): A lipid-improving agent containing a triglyceride(s) where a poly-unsaturated fatty acid is bonded to 2-position of the triglyceride(s).

Claim 2 (Original): The lipid-improving agent according to claim 1, wherein the agent contains a triglyceride(s) where a poly-unsaturated fatty acid is bonded to 2-position and saturated fatty acid and/or mono-unsaturated fatty acid are/is bonded to 1,3-positions of the triglyceride(s).

Claim 3 (Currently amended): The lipid-improving agent according to claim 1 ~~[[or 2]]~~, wherein the poly-unsaturated fatty acid is an omega-6 type unsaturated fatty acid.

Claim 4 (Currently amended): The lipid-improving agent according to claim 1 ~~any of claims 1 to 3~~, wherein the omega-6 unsaturated fatty acid is arachidonic acid.

Claim 5 (Currently amended): The lipid-improving agent according to claim 1 ~~any of claims 1 to 4~~, wherein the agent contains a fat/oil prepared by incubation of a microorganism which is able to produce a triglyceride(s) where arachidonic acid is bonded to 2-position of the triglyceride(s).

Claim 6 (Currently amended): The lipid-improving agent according to claim 1 ~~any of claims 1 to 5~~, wherein the microorganism mentioned in claim 5 is a microorganism belonging to genus *Mortierella*.

Claim 7 (Currently amended): The lipid-improving agent according to claim 1 ~~[[or 2]]~~, wherein the poly-unsaturated fatty acid is an omega-3 type unsaturated fatty acid.

Claim 8 (Currently amended): The lipid-improving agent according to claim 1 [[or 2]], wherein the poly-unsaturated fatty acid is an omega-9 type unsaturated fatty acid.

Claim 9 (Currently amended): The lipid-improving agent according to claim 1 ~~any of claims 1 to 3~~, wherein the omega-6 type poly-unsaturated fatty acid is 9,12-octadecadienoic acid (linoleic acid) 18:2 ω 6, 6,9,12-octadecatrienoic acid (γ -linolenic acid) 18:3 ω 6, 8,11,14-eicosatrienoic acid (dihomo- γ -linolenic acid) 20:3 ω 6, 5,8,11,14-eicosatrienoic acid (arachidonic acid) 20:4 ω 6, 7,10,13,16-docosatetraenoic acid 22:4 ω 6 or 4,7,10,13,16-docosapentaenoic acid 22:5 ω 6.

Claim 10 (Currently amended): The lipid-improving agent according to claim 1, [[2 or 7,]] wherein the omega-3 type unsaturated fatty acid is 9,12,15-octadecatrienoic acid (α -linolenic acid) 18:3 ω 3, 6,9,12,15-octadecatetraenoic acid (stearidonic acid) 18:4 ω 3, 11,14,17-eicosatrienoic acid (dihomo- α -linolenic acid) 20:3 ω 3, 8,11,14,17-eicosatetraenoic acid 20:4 ω 3, 5,8,11,14,17-eicosapentaenoic acid 20:5 ω 3, 7,10,13,16,19-docosapentaenoic acid 22:5 ω 3 or 4,7,10,13,16,19-docosahexaenoic acid 22:6 ω 3.

Claim 11 (Currently amended): The lipid-improving agent according to claim 1, [[2 or 8,]] wherein the omega-9 type unsaturated fatty acid is 6,9-octadecadienoic acid 18:2 ω 9, 8,11-eicosadienoic acid 20:2 ω 9 or 5,8,11-eicosatrienoic acid (mead acid) 20:3 ω 9.

Claim 12 (Original): The lipid-improving agent according to claim 2, wherein the saturated fatty acid or the mono-unsaturated fatty acid is selected from octanoic acid (caprylic acid) 8:0, decanoic acid (capric acid) 10:0, dodecanoic acid (lauric acid) 12:0, tetradecanoic acid (myristic acid) 14:0, hexadecanoic acid (palmitic acid) 16:0, octadecanoic acid (stearic acid)

18:0, 9-octadecanoic acid (oleic acid) 18:1 ω 9, arachidic acid 20:0 and behenic acid 22:0 and the fatty acids bonding to 1- and 3-positions are same or combined.

Claim 13 (Currently amended): The lipid-improving agent according to claim 1 ~~any of claims 1 to 12~~, wherein the triglyceride(s) is selected from 1,3-dipalmitoyl-2-arachidonoyl glyceride (16:0-20:4 ω 6-16:0), 1,3-dipalmitoyl-2-5,8,11,14,17-eicosapentanoyl glyceride (16:0-20:5 ω 3-16:0), 1,3-dipalmitoyl-2-4,7,10,13,16,19-docosahexanoyl glyceride (16:0-22:6 ω 3-16:0), 1,3-dipalmitoyl-2-dihomo- γ -linolenoyl glyceride (16:0-20:3 ω 6-16:0), 1,3-dipalmitoyl-2-meadnoyl glyceride (16:0-20:3 ω 9-16:0), 1,3-dicapryloyl-2-arachidonoyl glyceride (8:0-20:4 ω 6-8:0), 1,3-dicapryloyl-2-5,8,11,14,17-eicosapentanoyl glyceride (8:0-20:5 ω 3-8:0), 1,3-dicapryloyl-2-4,7,10,13,16,19-docosahexanoyl glyceride (8:0-22:6 ω 3-8:0), 1,3-dicapryloyl-2-dihomo- γ -linolenoyl glyceride (8:0-20:3 ω 6-8:0), 1,3-dicapryloyl-2-meadnoyl glyceride (8:0-20:3 ω 9-8:0), 1,3-dioleoyl-2-arachidonoyl glyceride (18:1 ω 9-20:4 ω 6-18:1 ω 9), 1,3-dioleoyl-2-5,8,11,14,17-eicosapentanoyl glyceride (18:1 ω 9-20:5 ω 3-18:1 ω 9), 1,3-oleoyl-2-4,7,10,13,16,19-docosahexanoyl glyceride (18:1 ω 9-22:6 ω 3-18:1 ω 9), 1,3-dioleoyl-2-dihomo- γ -linolenoyl glyceride (18:1 ω 9-20:3 ω 6-18:1 ω 9) and/or 1,3-dioleoyl-2-meadnoyl glyceride (18:1 ω 9-20:3 ω 9-18:1 ω 9).

Claim 14 (Original): The lipid-improving agent according to claim 1, wherein it lowers neutral fat (triglyceride(s)) and/or cholesterol in blood.

Claim 15 (Original): The lipid-improving agent according to claim 1, wherein it increases HDL-cholesterol in blood.

Claim 16 (Original): The lipid-improving agent according to claim 1, wherein it burns stored fat.

Claim 17 (Original): The lipid-improving agent according to claim 1, wherein it burns edible fat.

Claim 18 (Original): The lipid-improving agent according to claim 1, wherein it is mediated by a transcription factor of an intranuclear receptor type (PPAR).

Claim 19 (Currently amended): The lipid-improving agent according to claim 1 [[or 14]], wherein the PPAR is PPAR α of liver and enhances PPAR α and/or related gene expression.

Claim 20 (Currently amended): The lipid-improving agent according to claim 1, ~~18 or 19~~, wherein the related gene is hepatic β -oxidation gene.

Claim 21 (Currently amended): The lipid-improving agent according to claim 1, ~~18 or 19~~, wherein the PPAR is a PPAR γ of fat tissue and suppresses PPAR γ and/or related gene expression.

Claim 22 (Original): A composition having a lipid-improving action which contains a triglyceride(s) where a poly-unsaturated fatty acid is bonded to 2-position of the triglyceride(s).

Claim 23 (Original): The composition having a lipid-improving action according to claim 22, wherein the composition contains a triglyceride(s) where a poly-unsaturated fatty acid is bonded to 2-position and saturated fatty acid and/or mono-unsaturated fatty acid are/is bonded to 1,3-positions of the triglyceride(s).

Claim 24 (Currently amended): The composition according to claim 22 [[or 23]], wherein the poly-unsaturated fatty acid is an omega-6 type unsaturated fatty acid.

Claim 25 (Original): The composition according to claim 24, wherein the omega-6 unsaturated fatty acid is arachidonic acid.

Claim 26 (Currently amended): The composition according to claim 22 ~~any of claims 22 to 25~~, wherein the composition contains fat/oil prepared by incubation of a microorganism which is able to produce a triglyceride(s) where arachidonic acid is bonded to 2-position of the triglyceride(s).

Claim 27 (Currently amended): The composition according to claim 22 ~~any of claims 22 to 26~~, wherein the microorganism mentioned in claim 26 is a microorganism belonging to genus *Mortierella*.

Claim 28 (Currently amended): The composition according to claim 22 [[or 23]], wherein the poly-unsaturated fatty acid is an omega-3 type unsaturated fatty acid.

Claim 29 (Currently amended): The composition according to claim 22 [[or 23]], wherein the poly-unsaturated fatty acid is an omega-9 type unsaturated fatty acid.

Claim 30 (Currently amended): The composition according to claim 22 ~~any of claims 22 to 24~~, wherein the omega-6 type unsaturated fatty acid is 9,12-octadecadienoic acid (linoleic acid) 18:2 ω 6, 6,9,12-octadecatrienoic acid (γ -linolenic acid) 18:3 ω 6, 8,11,14-eicosatrienoic acid (dihomo- γ -linolenic acid) 20:3 ω 6,5,8,11,14-eicosatrienoic acid (arachidonic acid) 20:4 ω 6, 7,10,13,16-docosatetraenoic acid 22:4 ω 6 or 4,7,10,13,16-docosapentaenoic acid 22:5 ω 6.

Claim 31 (Original): The composition according to 23, wherein the omega-3 type unsaturated fatty acid is 9,12,15-octadecatrienoic acid (α -linolenic acid) 18:3 ω 3, 6,9,12,15-octadecatetraenoic acid (stearidonic acid) 18:4 ω 3, 11,14,17-eicosatrienoic acid (dihomo- α -linolenic acid) 20:3 ω 3, 8,11,14,17-eicosatetraenoic acid 20:4 ω 3, 5,8,11,14,17-eicosapentaenoic acid 20:5 ω 3, 7,10,13,16,19-docosapentaenoic acid 22:5 ω 3 or 4,7,10,13,16,19-docosahexaenoic acid 22:6 ω 3.

Claim 32 (Original): The composition according to claim 29, wherein the omega-9 type unsaturated fatty acid is 6,9-octadecadienoic acid 18:2 ω 9, 8,11-eicosadienoic acid 20:2 ω 9 or 5,8,11-eicosatrienoic acid (mead acid) 20:3 ω 9.

Claim 33 (Original): The composition according to claim 23, wherein the saturated fatty acid or the mono-unsaturated fatty acid is selected from octanoic acid (caprylic acid) 8:0, decanoic acid (capric acid) 10:0, dodecanoic acid (lauric acid) 12:0, tetradecanoic acid (myristic acid) 14:0, hexadecanoic acid (palmitic acid) 16:0, octadecanoic acid (stearic acid) 18:0, 9-octadecanoic acid (oleic acid) 18:1 ω 9, arachidic acid 20:0 and behenic acid 22:0 and the fatty acids bonding to 1- and 3-positions are same or combined.

Claim 34 (Currently amended): The composition according to claim 22 ~~any of claims 22 to 33~~, wherein the triglyceride(s) is selected from 1,3-dipalmitoyl-2-arachidonoyl glyceride (16:0-20:4 ω 6-16:0), 1,3-dipalmitoyl-2-5,8,11,14,17-eicosapentanoyl glyceride (16:0-20:5 ω 3-16:0), 1,3-dipalmitoyl-2-4,7,10,13,16,19-docosahexanoyl glyceride (16:0-22:6 ω 3-16:0), 1,3-dipalmitoyl-2-dihomo- γ -linolenoyl glyceride (16:0-20:3 ω 6-16:0), 1,3-dipalmitoyl-2-meadnol glyceride (16:0-20:3 ω 9-16:0), 1,3-dicapryloyl-2-arachidonoyl glyceride (8:0-20:4 ω 6-8:0), 1,3-dicapryloyl-2-5,8,11,14,17-eicosapentanoyl glyceride (8:0-20:5 ω 3-8:0), 1,3-dicapryloyl-2-4,7,10,13,16,19-docosahexanoyl glyceride (8:0-22:6 ω 3-8:0), 1,3-dicapryloyl-2-dihomo- γ -linolenoyl glyceride (8:0-20:3 ω 6-8:0), 1,3-dicapryloyl-2-meadnol glyceride (8:0-20:3 ω 9-8:0), 1,3-dioleoyl-2-arachidonoyl glyceride (18:1 ω 9-20:4 ω 6-18:1 ω 9), 1,3-dioleoyl-2-5,8,11,14,17-eicosapentanoyl glyceride (18:1 ω 9-20:5 ω 3-18:1 ω 9), 1,3-oleoyl-2-4,7,10,13,16,19-docosahexanoyl glyceride (18:1 ω 9-22:6 ω 3-18:1 ω 9), 1,3-dioleoyl-2-dihomo- γ -linolenoyl

glyceride (18:1 ω 9-20:3 ω 6-18:1 ω 9) and/or 1,3-dioleoyl-2-meadnol glyceride (18:1 ω 9-20:3 ω 9-18:1 ω 9).

Claim 35 (Original): The composition according to claim 22, wherein it lower neutral fat (triglyceride(s)) and/or cholesterol in blood.

Claim 36 (Original): The composition according to claim 22, wherein it increases HDL-cholesterol in blood.

Claim 37 (Original): The composition according to claim 22, wherein it burns stored fat.

Claim 38 (Original): The composition according to claim 22, wherein it burns edible fat.

Claim 39 (Original): The composition according to claim 22, wherein it is mediated by a transcription factor of an intranuclear receptor type (PPAR).

Claim 40 (Currently amended): The composition according to claim 22 [[or 38]], wherein the PPAR is PPAR α of liver and enhances PPAR α and/or related gene expression.

Claim 41 (Currently amended): The composition according to claim 22, ~~23 or 39~~, wherein the related gene is hepatic β -oxidation gene.

Claim 42 (Currently amended): The composition according to claim 22 [[or 38]], wherein the PPAR is a PPAR γ of fat tissue and suppresses PPAR γ and/or related gene expression.

Claim 43 (Currently amended): The composition according to claim 1 ~~any of claims 1 to 41~~, wherein it is a food composition or a pharmaceutical composition.

Claim 44 (Original): A food composition which contains a triglyceride(s) where a poly-unsaturated fatty acid is bonded to 2-position of the triglyceride(s) in such a manner that a daily ingested amount of the triglyceride(s) where a poly-unsaturated fatty acid is bonded to 2-position

of the triglyceride(s) for an adult per day in made 0.001 to 20 g in terms of the amount of the poly-unsaturated fatty acid.

Claim 45 (Original): The food composition according to claim 43, wherein the composition contains a triglyceride(s) where a poly-unsaturated fatty acid is bonded to 2-position and saturated fatty acid and/or mono-unsaturated fatty acid are/is bonded to 1,3-positions of the triglyceride(s) in such a manner that a daily ingested amount of the triglyceride(s) where a poly-unsaturated fatty acid is bonded to 2-position and saturated fatty acid and/or mono-unsaturated fatty acid are/is bonded to 1,3-positions of the triglyceride(s) for an adult per day in made 0.001 to 20 g in terms of the amount of the poly-unsaturated fatty acid.

Claim 46 (Currently amended): The composition according to claim 43 [[or 44]], wherein the composition contains a triglyceride(s) where arachidonic acid is bonded to 2-position and saturated fatty acid and/or mono-unsaturated fatty acid are/is bonded to 1,3-positions of the triglyceride(s) in such a manner that a daily ingested amount of the triglyceride(s) where arachidonic acid is bonded to 2-position and saturated fatty acid and/or mono-unsaturated fatty acid are/is bonded to 1,3-positions of the triglyceride(s) for an adult per day in made 0.001 to 20 g in terms of the amount of arachidonic acid.

Claim 47 (Currently amended): The food composition according to claim 43 [[or 45]], wherein the composition contains not less than 0.001% by weight of a composition in which the triglyceride(s) is selected from 1,3-dipalmitoyl-2-arachidonoyl glyceride (16:0-20:4 ω 6-16:0), 1,3-dipalmitoyl-2-5,8,11,14,17-eicosapentanoyl glyceride (16:0-20:5 ω 3-16:0), 1,3-dipalmitoyl-2-4,7,10,13,16,19-docosahexanoyl glyceride (16:0-22:6 ω 3-16:0), 1,3-dipalmitoyl-2-dihomo- γ -linolenoyl glyceride (16:0-20:3 ω 6-16:0), 1,3-dipalmitoyl-2-meadnol glyceride (16:0-20:3 ω 9-

16:0), 1,3-dicapryloyl-2-arachidonoyl glyceride (8:0-20:4 ω 6-8:0), 1,3-dicapryloyl-2-5,8,11,14,17-eicosapentanoyl glyceride (8:0-20:5 ω 3-8:0), 1,3-dicapryloyl-2-4,7,10,13,16,19-docosahexanoyl glyceride (8:0-22:6 ω 3-8:0), 1,3-dicapryloyl-2-dihomo- γ -linolenoyl glyceride (8:0-20:3 ω 6-8:0), 1,3-dicapryloyl-2-meadnoyl glyceride (8:0-20:3 ω 9-8:0), 1,3-dioleoyl-2-arachidonoyl glyceride (18:1 ω 9-20:4 ω 6-18:1 ω 9), 1,3-dioleoyl-2-5,8,11,14,17-eicosapentanoyl glyceride (18:1 ω 9-20:5 ω 3-18:1 ω 9), 1,3-oleoyl-2-4,7,10,13,16,19-docosahexanoyl glyceride (18:1 ω 9-22:6 ω 3-18:1 ω 9), 1,3-dioleoyl-2-dihomo- γ -linolenoyl glyceride (18:1 ω 9-20:3 ω 6-18:1 ω 9) and/or 1,3-dioleoyl-2-meadnoyl glyceride (18:1 ω 9-20:3 ω 9-18:1 ω 9).

Claim 48 (Currently amended): The composition according to claim 43 ~~any of claims 43 to 46~~, wherein the food composition is functional food, nutritional supplement, designated health food or food for aged people.

Claim 49 (Original): A process for the production of a composition having a lipid-improving action which is a process for the production of a food composition, characterized in that, a triglyceride(s) where a poly-unsaturated fatty acid is bonded to 2-position and saturated fatty acid and/or mono-unsaturated fatty acid are/is bonded to 1,3-positions is compounded, either solely or jointly, with a food material which does not substantially contains a triglyceride(s) where a poly-unsaturated fatty acid is bonded to 2-position and saturated fatty acid and/or mono-unsaturated fatty acid are/is bonded to 1,3-positions or, if contained, the amount is little.